

Millebuis

GIVRY 1^{ER} CRU

Clos Jus



GRAPE VARIETY

GRAPE VARIETY
Pinot Noir, the emblematic variety of great red Bourgogne wines

CLIMAT

Located within the commune of Dracy-le-Fort, the named plot "Clos Jus" is a Premier Cru walled vineyard of 8 hectares. The vines source the depth and intensity that is so typical of our Givry 1^{er} Cru "Clos Jus" from red chalky-clay soils and very stony, calcareous subsoils.

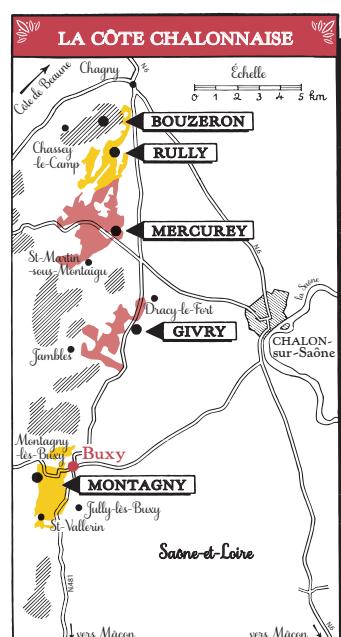
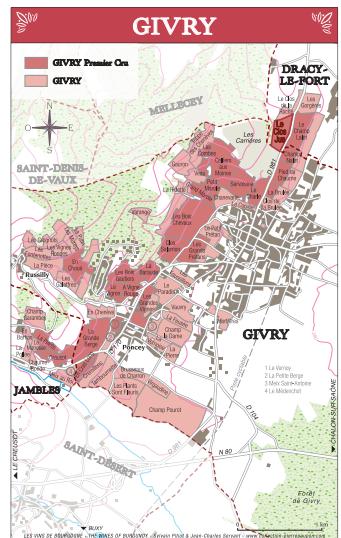
WINEMAKING AND MATURING

WINEMAKING AND MATURING
Crop harvested when perfectly ripe. Selective sorting of the best fruit thanks to photometric analysis of the harvest at reception. Vatting of 15 days. Pneumatic pressing in order to maintain the quality of the juice. Malolactic fermentation in barrels. Maturing in barrels for 12 months (both new and 5-year-old barrels). Bottling at the optimum moment followed by a resting period before marketing.

TASTING NOTES

This cherry-red coloured wine reveals a complex, delicate bouquet of freshly-picked grapes and black fruit berries. Fleshy in the mouth, it offers flavours of vanilla and spice. The finish lingers nicely. A very pure expression of Pinot Noir.

Serving temperature: 16 to 18°C



Millebuis is the true essence of our multifaceted terroirs in the Côte Chalonnaise ; Montagny, Givry, Mercurey, Rully... the names of our wines are the embodiment of the charming villages situated in the very heart of Bourgogne and our treasure. It is from this rich environment that our wines draw their delectable qualities.

Fine Bourgogne Wines



GIVRY

